Instructions for use

FOR THE WAY IT'S MADE.®

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Important safety instructions

YOUR SAFETY AND THAT OF OTHERS IS PARAMOUNT

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.

This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others. All safety warnings are preceded by the danger symbol and the following terms:

⚠ **DANGER**	**Indicates a hazardous situation which, if not avoided, will cause serious injury.**
⚠ **WARNING**	**Indicates a hazardous situation which, if not avoided, could cause serious injury.**

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Power cable replacement must be carried out by qualified electician. Contact an authorizes service centre.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket.

- For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power supply cable in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms). The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching

heating elements. Children less than 8 years old shall be kept away, unless continuosly supervised.

- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance. The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch

fire upon coming into contact with the electrical heating element.

- Never use steam cleaning equipment.
- Do not touch the oven during the pyrolysys cycle. Keep children away from the oven during the pyrolysis cycle.(only for ovens with Pyrolisis function).
- Only use the temperature probe recommended for this oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Installation

After unpacking the oven, make sure that it has not been damaged during transit and that the oven door closes properly.
In the event of problems, contact the dealer or your nearest After-Sales Service. To avoid any damage, only remove the oven from its polystyrene foam base at the time of installation.

Preparing the housing unit

- Kitchen units in contact with the oven must be heat resistant (min 90°C).
- Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

Electrical connection

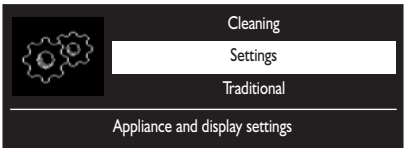
Make sure the power voltage specified on the appliance dataplate is the same as the mains voltage. The dataplate is on the front edge of the oven (visible when the door is open).

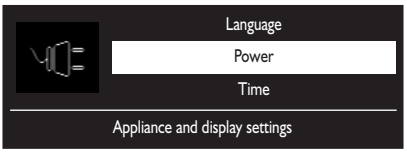
- Power cable replacement (type H05 RR-F 3 x 1.5 mm^2) must be carried out by a qualified electrician. Contact an authorized service centre.

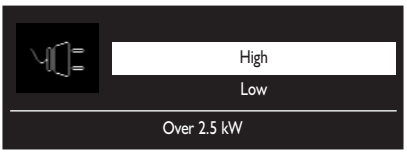
The oven is programmed to operate with power absorption above 2.5 kW (indicated by "HIGH" in the settings, as shown in the figure below) which is compatible with a domestic power supply above 3 kW. If the household has a lower power supply, the setting must be lowered ("LOW" in the settings). The table below details the recommended electrical power settings for the various countries.

COUNTRY	ELECTRICAL POWER SETTING
GERMANY	HIGH
SPAIN	LOW
FINLAND	HIGH
FRANCE	HIGH
ITALY	LOW
HOLLAND	HIGH
NORWAY	HIGH
SWEDEN	HIGH
U.K.	LOW
BELGIUM	HIGH

1. To lower the power absorption setting, turn the "Functions" knob to "SETTINGS" and select.
2. Confirm with button ✓
3. Select "power" on the menu
4. Confirm with button ✓
5. Select "LOW"
6. Press button ✓; a message appears on the display confirming your selection.







GENERAL RECOMMENDATIONS

Before use:

- Remove cardboard protection pieces, protective film and adhesive labels from the oven and the accessories.
- Remove the accessories from the oven and heat it at 200°C for about an hour to eliminate the smell and fumes from the protective grease and insulating materials.

During use:

- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Do not pour water into the inside of a hot oven; this could damage the enamel coating.
- Do not drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Make sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.

Safeguarding the environment

Disposal of packing materials

- The packaging materials are 100% recyclable and are marked with the recycling symbol (♺).
- The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Appliance scrapping

- This appliance is marked according to the European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring correct disposal of the product, the user can help prevent potential negative consequences for the environment and human health.
- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Energy saving

- Only preheat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.

EC Declaration of conformity

- This oven, which is intended to come into contact with foodstuffs, complies with European Regulation (CE) n.1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the "Low Voltage" directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments) and the protection requirements of "EMC" directive "EMC" 2004/108/CE.

Troubleshooting Guide

The oven does not work:

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Switch the oven off and then on again to see if the fault has been eliminated.

The electronic programmer does not work:

- If the display shows the letter " *F* " followed by a number, contact your nearest After-Sales Service. Specify in this case the number after the letter " *F* ".

After-Sales Service

Before contacting the After-Sales Service:
1. See if you can solve the problem yourself with the help of the suggestions given in the "Troubleshooting guide".
2. Switch the appliance off and then on again it to see if the problem has been eliminated.

If the fault persists after the above checks, contact the nearest After-Sales Service.

Always specify:
- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your telephone number.

SERVICE 0000 000 00000

If any repairs are required, contact an **authorized Service Centre** (to guarantee the use of original spare parts and correct repair).

Cleaning

⚠ WARNING

- **Do not use steam cleaners.**
- **Only clean the oven when it is cool to the touch.**
- **Disconnect the appliance from the mains power supply.**

Oven exterior
IMPORTANT: do not use corrosive or abrasive detergents. If any of these products unintentionally comes into contact with the appliance, clean immediately with a damp cloth.
- Clean the surfaces with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

Oven interior
IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.
- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proprietary oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).
- **Observe the following recommendations when cleaning the round stainless steel cover of the fan (Twelix Disc):**
  - use a soft cloth (microfibre is best) dampened with water or glass detergent.
  - do not use absorbent kitchen paper, which can leave traces of paper and streaks on the disc.

N.B: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

Accessories:
- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a washing-up brush or sponge.

Cleaning cycle of ovens with pyrolysis function (if present):

⚠ WARNING

- **Do not touch the oven during the pyrolysis cycle.**
- **Keep children away from the oven during the pyrolysis cycle**

This function burns off spatters produced inside the oven during cooking at a temperature of approx.

Cleaning

500°C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, once the oven is cool.
Do not select the pyrolysis function after every use, only when the oven is very dirty or produces smoke or fumes while preheating or cooking.

- If the oven is installed below a hob, make sure that all burners or electric hotplates are switched off during the self-cleaning (pyrolysis) function.
- Remove all accessories before running the pyrolysis function.
- Before selecting the pyrolysis function, use a damp sponge to remove any marks on the round stainless steel cover of the fan (Twelix Disc) and from the inside glass of the oven door.

The appliance is equipped with 2 pyrolysis functions:

1. Energy-saving cycle (PYRO EXPRESS/ECO): which consumes approximately 25% less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions).
2. Standard cycle (PYRO): which is suitable for cleaning a very dirty oven.

- In any case, after a certain number of uses and depending on how dirty the oven is, a message on the oven display advises you to run a self-cleaning cycle.

N.B: during the pyrolysis function, the oven door will not open; it will remain locked until the temperature inside the oven has returned to an acceptably safe level.

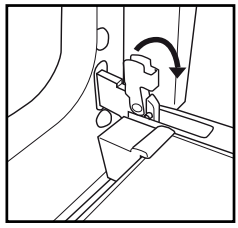
Maintenance

⚠ WARNING

- Use safety gloves.
- Ensure the oven is cold before carrying out the following operations.
- Disconnect the appliance from the mains power supply.

REMOVING THE DOOR
To remove the door:

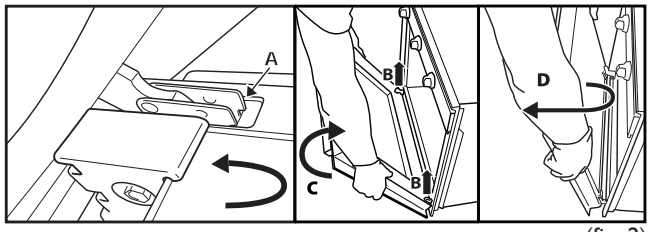
1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (fig. 1).
3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (fig. 2).



(fig. 1)

To refit the door:

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door.



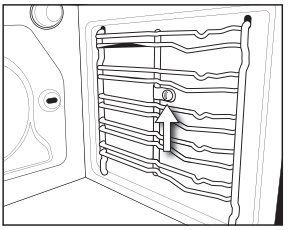
(fig. 2)

Maintenance

REMOVING THE SIDE GRILLES

The side accessory-holder grilles are equipped with two fixing screws (fig. 3) for optimum stability.

1. Remove the screws and relative plates on the right and left with the aid of a coin or tool (fig. 4).
2. To remove the grilles, lift them up (1) and turn them (2) as shown in fig. 5.

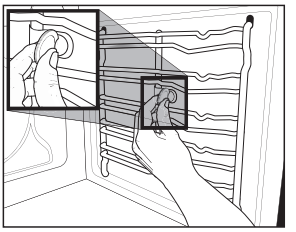


(fig. 3)

REPLACING THE LAMP

To replace the rear lamp (if present):

1. Disconnect the oven from the mains power supply.
2. Unscrew the lamp cover, replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.



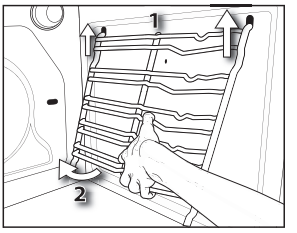
(fig. 4)

N.B:

- Only use 25-40W/230V type E-14, T300°C incandescent lamps, or 20-40W/230 V type G9, T300°C halogen lamps.
- Lamps are available from our After-Sales Service.

IMPORTANT:

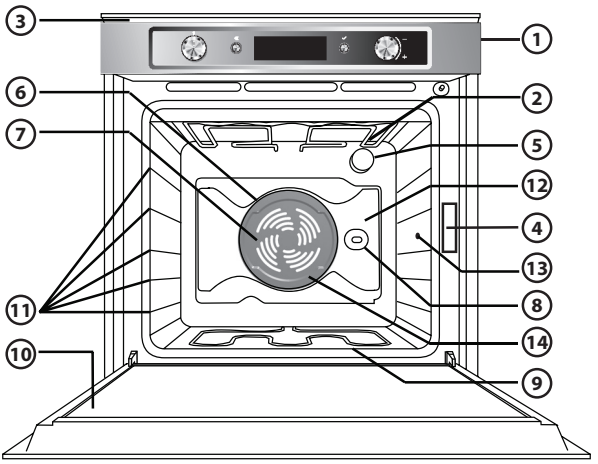
- **If using halogen lamps, do not handle with bare hands sincefingerprints can damage them.**
- **Do not use the oven until the lamp cover has been repositioned.**



(fig. 5)

Instructions for oven use

FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION



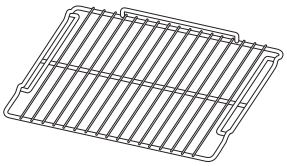
1. Control panel
2. Upper heating element/grill
3. Cooling fan (not visible)
4. Dataplate (not to be removed)
5. Lamps
6. Circular heating element (not visible)
7. Fan
8. Rotisserie (if supplied)
9. Bottom heating element (not visible)
10. Door
11. Position of shelves (the number of shelves is indicated on the front of the oven)
12. Rear wall
13. Meat probe connection
14. Twelix disc

N.B:
- During cooking, the cooling fan may switch on at intervals in order to minimise energy consumption.
- At the end of cooking, after the oven has been switched off, the cooling fan may continue to run for a while.
- When the oven door is opened during cooking, the heating elements switch off.

Instructions for oven use

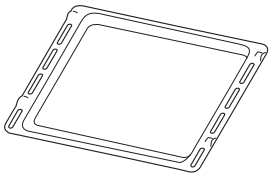
ACCESSORIES SUPPLIED

A. WIRE SHELF (n. 2): the wire shelf can be used to grill food or as a support for pans, cake tins and other ovenproof cooking receptacles.



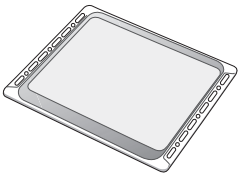
(Fig. A)

B. DRIP TRAY (n. 1): the drip tray is designed to be positioned under the wire shelf in order to collect fat or as an oven tray for cooking meat, fish, vegetables, focaccia, etc.



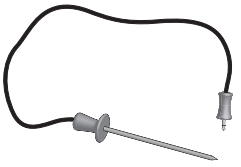
(Fig. B)

C. BAKING TRAY (n. 1): for cooking all bread and pastry products, but also roasts, fish en papillotte, etc.



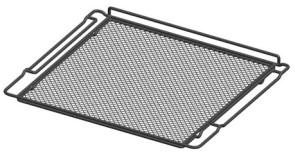
(Fig. C)

D. MEAT PROBE: to measure the core temperature of food during cooking.



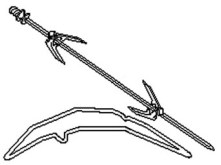
(Fig. D)

E. DRYING TRAY (n. 1): the drying tray is designed for drying fruit, mushrooms or vegetables.



(Fig. E)

F. ROTISSERIE (n. 1): for uniform roasting of large pieces of meat and poultry.



(Fig. F)

ACCESSORIES NOT SUPPLIED

Other accessories can be purchased separately from the After-Sales Service.

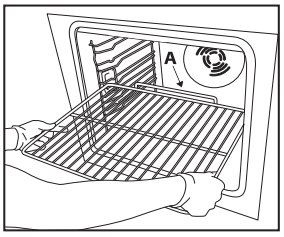
Instructions for oven use

INSERTING WIRE SHELVES AND OTHER ACCESSORIES IN THE OVEN

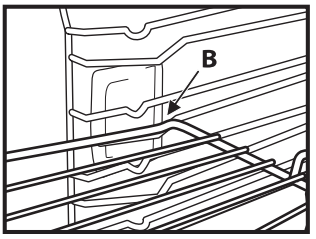
The wire shelf and other accessories are provided with a locking mechanism to prevent their unintentional removal.

1. Insert the wire shelf horizontally, with the raised part "A" upwards (fig. 1).
2. Angle the wire shelf when it reaches the locking position "B" (fig. 2).
3. Return the wire shelf to the horizontal position and push it in fully to "C" (fig. 3).
4. To remove the wire shelf proceed in reverse order.

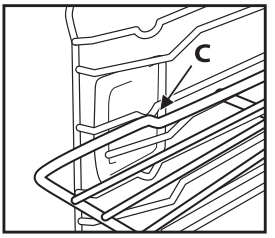
The other accessories, like the drip tray and baking tray, are inserted in exactly the same way. The protrusion on the flat surface enables the accessories to lock in place.



(fig. 1)

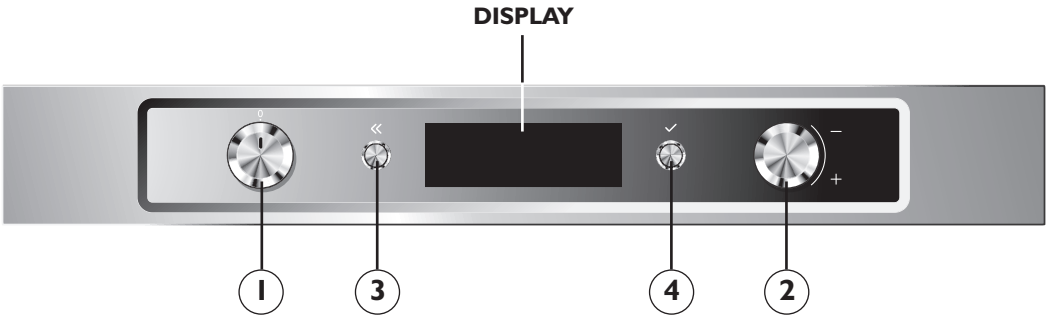


(fig. 2)



(fig. 3)

CONTROL PANEL DESCRIPTION



1. **FUNCTIONS KNOB:** On/off and function selector knob

2. **BROWSE KNOB:** for browsing the menu and adjusting pre-set values

3. **BUTTON** ⟪: to return to the previous screen

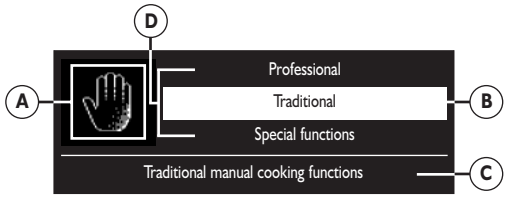
4. **BUTTON** ✓: to select and confirm settings

Instructions for oven use

LIST OF FUNCTIONS

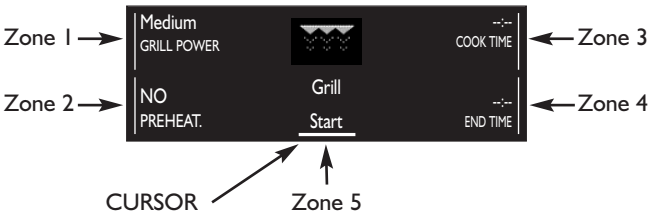
Turn the "Functions" knob to any position and the oven switches on: the display shows the functions or the associated submenus.

A. Symbol for highlighted function
B. Highlighted function can be selected by pressing ✓
C. Description of highlighted function
D. Other available and selectable functions



FUNCTION DETAILS

After selecting the desired function, the display will show further options and related details.



To move between the different zones, use the "Browse" knob: the cursor moves to the adjustable values, following the order described above.

Press button ✓ to select the value, change it by turning the "Browse" knob and confirm with button ✓.

FIRST USE - SELECTING A LANGUAGE AND SETTING THE TIME

For correct use of the oven, when it is switched on for the first time you will have to select the desired language and set the correct time.
Proceed as follows:

1. Turn the "Functions" knob to any position: the display will show the list of the first three available languages.
2. Turn the "Browse" knob to scroll the list.
3. When the desired language is highlighted, press ✓ to select it. After language selection, the display will flash 12:00.
4. Set the time by turning the "Browse" knob.
5. Confirm your setting by pressing ✓ .

Instructions for oven use

SELECTING COOKING FUNCTIONS

1. If the oven is off, turn the "Functions" knob; the display will show the cooking functions or associated submenus.

N.B: for the list and description of functions, see the specific table at page 26.

2. Within the submenus, browse the various options available by turning the "Browse" knob: the chosen function is highlighted in white in the centre of the screen. To select it, press ⊘ .
3. The cooking settings are shown on the display. If the pre-set values are those desired, turn the "Browse" knob to position the cursor at "Start" and then press ⊘; otherwise, proceed as indicated above to change them.

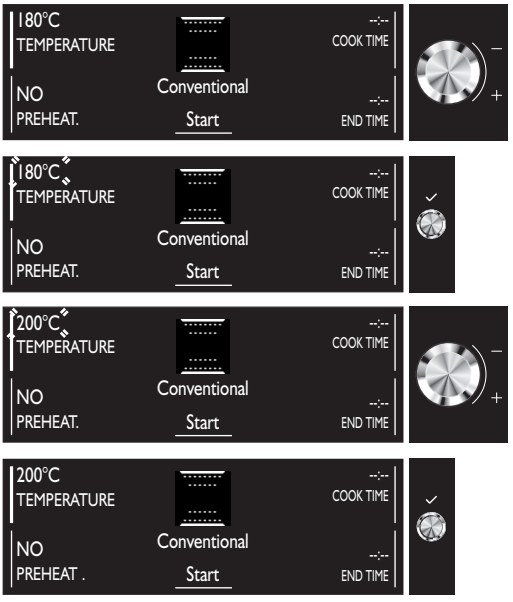
SETTING THE TEMPERATURE/OUTPUT OF THE GRILL

To change the temperature or output of the grill, proceed as follows:

1. Check that the cursor is positioned next to the temperature value (zone 1); press button ⊘ to select the parameter to be changed: the temperature values flash.

2. Set the desired value by turning the "Browse" knob and press ⊘ to confirm.

3. Turn the "Browse" knob to position the cursor at "Start" and then press ⊘.
4. The display indicates which shelf food should be placed on. Do as instructed and press ⊘ to start cooking. The set temperature can also be changed during cooking by following the same procedure.

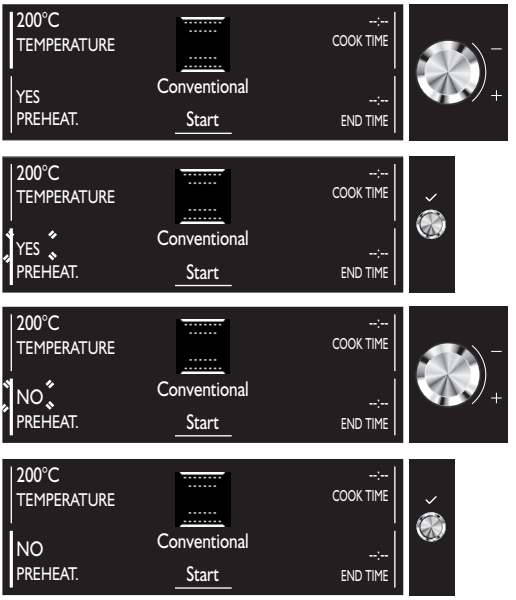


Instructions for oven use

PREHEATING THE OVEN

If you do not wish to preheat the oven, for those functions which allow it, simply change the oven's default selection as follows:

1. Turn the "Browse" knob to position the cursor at preheating.
2. Press button ✓ to select the setting: "Yes" flashes on the display.
3. Change the setting by turning the "Browse" knob: "No" appears on the display.
4. To confirm your choice, press button ✓ .



FAST PREHEATING

If you wish to preheat the oven quickly before inserting food, proceed as follows:

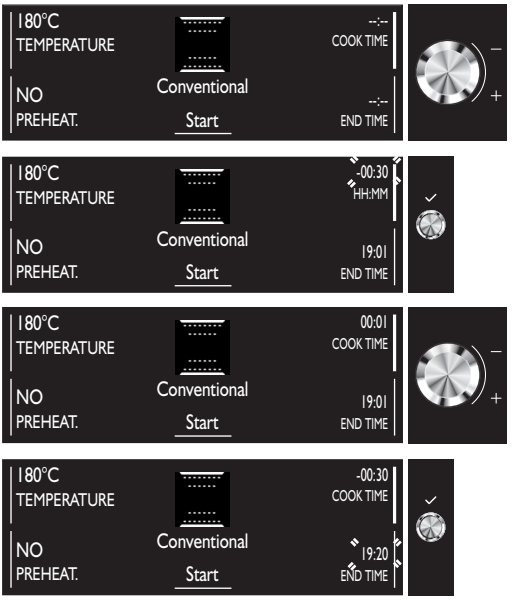
1. Turn the "Functions" knob to select the fast preheating function.
2. Confirm by pressing ✓ : the settings are shown on the display.
3. If the proposed temperature is that desired, turn the “Browse” knob to position the cursor at “Start” and then press ✓ . To change the temperature, proceed as described in previous paragraphs. An acoustic signal will sound when the oven has reached the set temperature. At the end of preheating, the oven automatically selects the conventional function .
   At this point food can be placed in the oven for cooking.
4. If you wish to set a different cooking functio ı, turn the "Functions" knob and select the desired function..

Instructions for oven use

SETTING COOKING TIME

This function can be used to cook food for a set length of time, from a minimum of 1 minute to the maximum time allowed by the selected function, after which the oven switches off automatically.

1. To select the function, turn the “Browse” knob to position the cursor at "cook time".
2. Press button ✓ to select the setting; "00:00" flashes on the display.
3. Change the value by turning the "Browse" knob to display the desired cooking time.
4. Confirm the selected value by pressing button ✓.

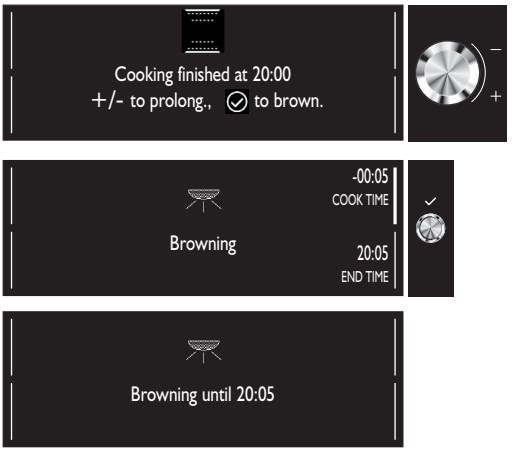


BROWNING

At the end of cooking, with certain functions, the display indicates the possibility of browning the surface of your dish. This function can only be used when cooking time has been set.

At the end of cooking time, the display shows “+/- to prolong, ✓ to brown".

Press button ✓ , and the oven starts a 5 minute browning cycle. This function can only be used once after cooking.

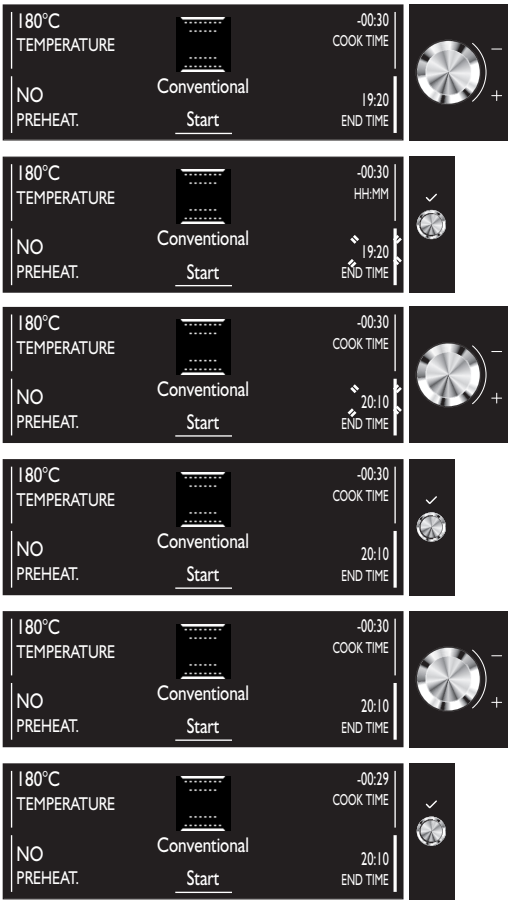


Instructions for oven use

SETTING END OF COOKING TIME/ DELAYED START

The end of cooking time can be set, delaying the start of cooking by up to a maximum of 23 hours and 59 minutes. This can only be done once cooking time has been set. **This setting is only possible when preheating is not required for the selected function.** After setting cooking time, the display shows the end of cooking time (for example 19:20). To delay the end of cooking time, and thus also the cooking start time, proceed as follows:

1. Turn the "Browse" knob to position the cursor at the end of cooking time.
2. Press button ✓ to select the setting: the end of cooking time flashes.
3. To delay the end of cooking time, turn the "Browse" knob to set the desired value.
4. Confirm the selected value by pressing button ✓.
5. Turn the "Browse" knob to position the cursor at START and then press ✓.
6. The display indicates which shelf food should be placed on. Do as instructed and press ✓ to start cooking. The oven will start cooking after a period of time calculated so as to finish cooking at the set time (for example, in the case of a dish which requires a cooking time of 20 minutes, if the end of cooking time is set to 20.10, the oven will begin cooking at 19.50).

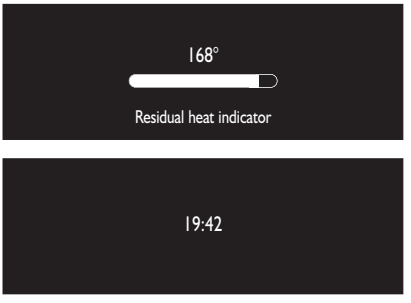


N.B: during the interval before cooking starts, the oven can in any case be switched on by turning the "Browse" knob to position the cursor at "Start" and then pressing button ✓.

At any time, set values (temperature, grill setting, cooking time) can be changed as described in previous paragraphs.

INDICATION OF THE RESIDUAL HEAT INSIDE THE OVEN

If at the end of cooking, or when the oven is switched off, the temperature inside the oven is over 50° C, the display shows the temperature present at that moment and the bar indicating cooling in progress. When the residual heat reaches 50°C, the display shows the current time.

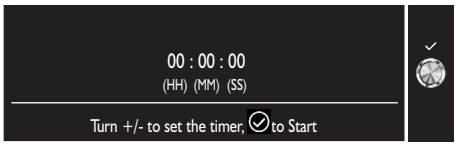


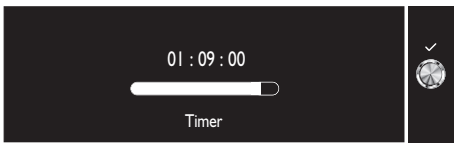
Instructions for oven use

TIMER

This function can be used only with the oven switched off and is useful, for example, for monitoring the cooking time of pasta. The maximum time which can be set is 1 hour 30 minutes.

1. With the oven off, press button ✓ : the display will show "00:00:00".
2. Turn the "Browse" knob to select the desired time.
3. Press button ✓ to start the countdown. When the set time has elapsed, the display will show "00:00:00" and an acoustic signal will sound. At this point the time can be prolonged, proceeding as described above ✓, or the timer can be deactivated by pressing button (the time of day will be shown on the display).





PROFESSIONAL FUNCTIONS

Thanks to the professional functions, you can choose from 17 recipes. The oven offers a suitable function for every type of recipe category and also advises the ideal temperature and shelf for cooking the dish. For advice on use of these functions, refer to the Recipe Book, which contains a number of recipe ideas that you can personalize to suit your own taste. The available functions are given below. The time and temperature for each recipe are indicated on the oven display and/or in the Recipe Book. For recipes listed in the Professional Roasting Function, there is the option of using the Meat Probe (see paragraph).

Professional Bakery Function
Traditional Bread
Malt Bread
Pan Pizza
Thin Pizza
Savoury Pie
Baguette

Professional Pastry Function
Patè a Choux
Croissant/Brioches
Sponge Cake
Plum Cake
Short Pastry

Professional Roasting Function
Veal - Pork
Roast Beef Rare
Roast Beef Medium
Roast Chicken
Roast Turkey
Custom (customizable function for cooking meat).

Instructions for oven use

MEAT PROBE

The meat probe supplied allows you to measure the exact core temperature of food during cooking, between 0°and 100°C, in order to ensure that food is cooked to perfection. Based on the food being cooked, the required core temperature can be set. It is very important to position the probe accurately in order to obtain perfect cooking results. Insert the probe fully into the fleshiest part of the meat, avoiding bones and fatty parts (fig. A). For poultry, the probe should be inserted sideways, in the middle of the breast, taking care to ensure the tip does not end up in a hollow part (fig. B). In the case of meat with very irregular thickness, check it is cooked properly before removing it from the oven. Connect the end of the probe in the hole located on the right wall of the oven chamber.

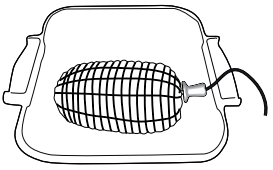


fig. A

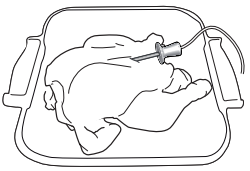


fig. B

The probe can be used with the following functions:

- Conventional
- Convection Bake
- Forced Air
- Turbogrill
- Tweli-grill (where present)
- Slow Cooking Meat and Slow Cooking Fish
- Pro Roasting.

If the probe is not inserted, cooking proceeds in the traditional mode (fig. 1), otherwise, the display advises that the probe is not connected (Fig. 2). After the confirmation message, the display shows all the cooking parameters selected:
- at the top left (zone 1) the oven temperature;
- at the top right (zone 3) the desired core temperature of the food (meat probe, as indicated in Fig. 3).

To start cooking, turn the "Browse" knob to position the cursor at "Start" and then press ✓ .

The bottom right (zone 4) of the cooking screen shows the "current" core temperature of food (fig. 4). In the first two minutes, the desired temperature of food (meat probe, as indicated in Fig. 4) can be changed. After two minutes, this indication is replaced by the cooking time (Fig. 5). When the desired core temperature for the particular food is reached, a message to that effect appears on the display for 3 seconds (Fig. 6). Subsequently, the oven proposes the option of prolonging cooking time by turning the "Browse" knob towards +. If no button is pressed, the oven continues cooking for 6 minutes in order to ensure excellent results. If cooking time is prolonged, this is displayed at the top right (zone 3). At the end of cooking, the display indicates the possibility of "browning" (for those functions which allow it).

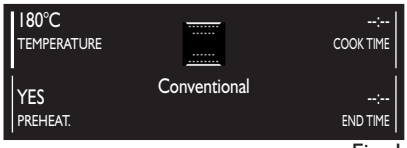


Fig. 1

Fig. 2

Fig. 3

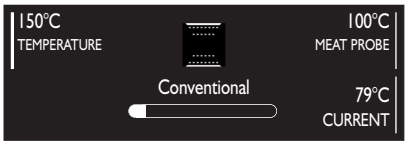


Fig. 4

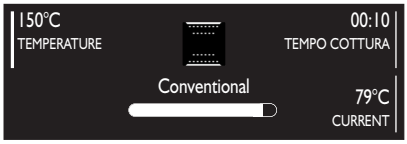


Fig. 5

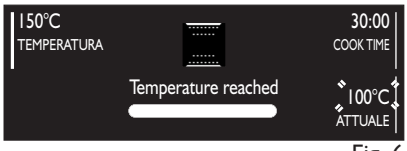


Fig. 6

NOTES:

1. When two minutes have elapsed since the start of cooking, to change the desired core temperature of food, the meat probe must be disconnected and then reconnected again.

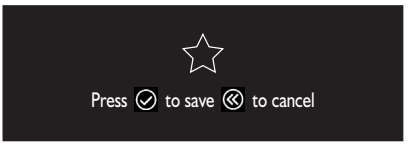
2. If the meat probe is inserted before a function has been selected, only cooking functions without preheating will be selectable. For recipes which require preheating, insert the food with the meat probe only after preheating.

3. In "Pro Roasting" preheating is included for all recipes. Consequently, avoid inserting the meat probe or food before preheating has finished.

Instructions for oven use

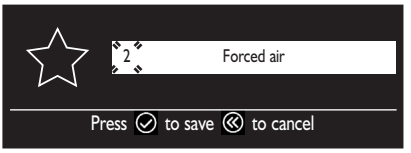
FAVOURITES

This oven allows you to memorize the settings used to cook your favourite dishes.
At the end of cooking, if you wish to save the settings used (function, time, temperature...), press the button.



At this point, the display shows the message "Presse to save".

Press button and the oven will propose the first available position from 1 to 10. If you wish to customize the position, you can change the number by turning the "BROWSE" (+/-) knob before confirming your choice with button .



When the memory is full or the position is already in use, the function is overwritten.

If, on the other hand, you do not wish to memorize the settings, simply press the button , proceed to another function by turning the "BROWSE" knob or switch off the oven. To subsequently view saved settings, turn the "FUNCTIONS" knob until the display shows the symbol then select one of the stored functions, turning the "BROWS" (+/-) knob until the desired function is displayed.
Press button followed by button to start cooking.

SETTINGS

1. To change some display settings, select "SETTINGS" from the main menu menu by turning the "Functions" knob.
2. Confirm by pressing : the display shows which settings can be changed (language, volume of acoustic signal, display brightness, time, energy saving function, power).
3. The setting to be changed by turning the "Browse" knob.
4. Press button to confirm.
5. Follow the instructions of the display to change the settings.
6. Press button ; a message appears on the display confirming your selection.

N.B: when the oven is switched off, if the ECOMODE (energy saving) function is selected (ON), the display switches off after a few seconds. If, on the other hand, the function is not selected (OFF), after a few seconds the display is merely dimmed..

KEY-LOCK

This function can be used to lock the control panel buttons.
To activate it, press and at the same time for at least 3 seconds.

If activated, the functions of the buttons are locked and the display shows a message and the symbol .
This function can also be activated during cooking.
To deactivate it, repeat the above procedure. When the key-lock function is activated, the oven can only be switched off by turning the knob to 0 (zero). In this case, however, the previously selected function will have to be set again.

Instructions for oven use

AUTOMATIC OVEN CLEANING

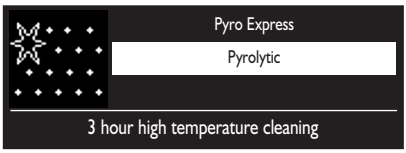
For the description of this function, see the chapter CLEANING and the functions table on page 24.To start the oven's automatic cleaning cycle (pyro) proceed as follows:

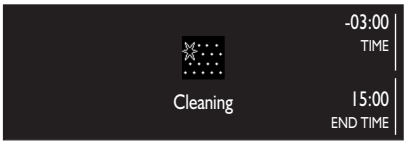
1. Using the "Functions" knob, select "Cleaning". The display shows "Pyro Express" and "Pyro".

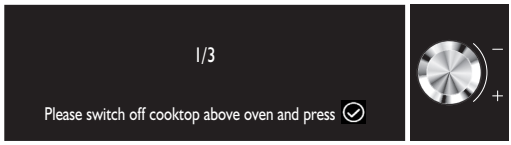
2. Select one of the two cleaning cycles using the "Browse" knob. 2. Confirm by pressing ✓.

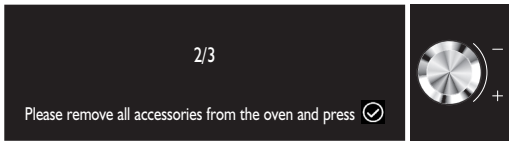
3. Turn the "Browse" knob to position the cursor at START, then confirm by pressing ✓.

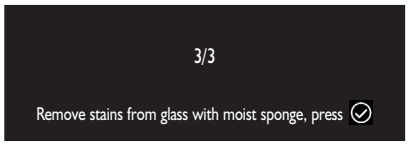
4. The display shows the instructions to be followed in order to start the cycle. After following each instruction, confirm with button ✓.











Instructions for oven use

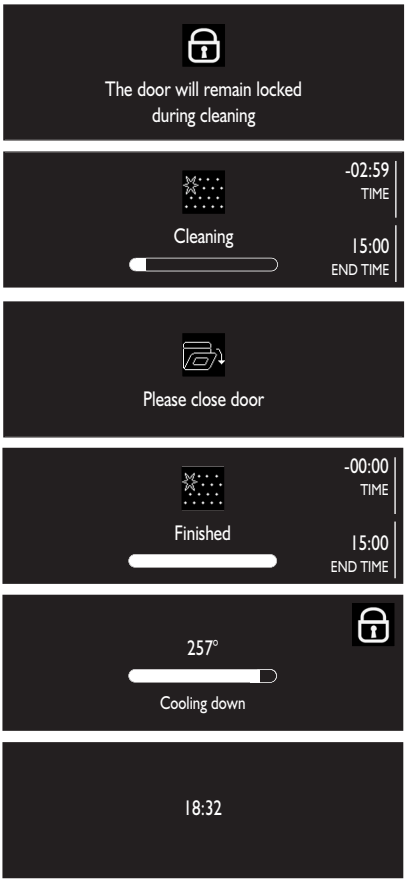
5. Upon the final confirmation, the oven starts the cleaning cycle and the door is automatically locked: a warning and the symbol are shown on the display for around three seconds. Immediately afterwards, the display shows a progress bar indicating the cleaning cycle progress.

Note: If the oven door is opened before it is unlocked automatically, a warning message appears on the display. When the door is reclosed, the cycle must be started again by pressing button .

6. At the end of the cycle, the relative message flashes on the display, after which the cooling bar indicates cooling in progress.

   The residual temperature is indicated on the display together with the symbol .

   The door remains locked until the temperature inside the oven has returned to an acceptably safe level: the display shows the time of day..



Functions description table

MAIN MENU		
Function	**Function**	**Description of Function**
	SETTINGS	Setting the display (language, time, brightness, volume of acoustic signal, energy saving function)
	PROFESSIONAL FUNCTIONS - Roasting Bakery Pastry	Specific functions for the type of dish chosen, with the ideal temperature recommended. The oven chamber is automatically prepared with optimum preheating, and cooking is managed automatically with a dedicated cycle for each recipe. Option of using the meat probe accessory for perfect cooking times for Roasting functions. (SEE COOKBOOK).
	TRADITIONAL	see TRADITIONAL FUNCTIONS
	SPECIALS	see SPECIAL FUNCTIONS
TRADITIONAL FUNCTIONS		
	FAST PREHEATING	To preheat the oven rapidly.
	CONVENTIONAL	To cook any kind of dish on one shelf only. Use the 3rd shelf. To cook pizza, savoury pies and sweets with liquid fillings, use the 1st or 2nd shelf.
	GRILL	To grill steak, kebabs and sausages; to cook vegetables au gratin and toast bread. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed.
	TURBOGRILL	To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed. With this function you can also use the rotisserie, if provided.
	TWELI-GRILL	To grill meat, fish and vegetables on one or two shelves at the same time. Place the grill with the food to be grilled on the 5th, 4th or 3rd shelf (choose the best distance, considering the size of the food and the desired level of browning, bearing in mind that the closer the food is to the grill, the more it will be browned). To grill a large amount of food, place the two wire shelves on levels 5 and 3. Once the food on the upper shelf is browned to your satisfaction, swap the position of the two shelves and finish cooking. In this way, the food on both shelves can be served at the same time, with the same temperature and level of browning. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated.
	FORCED AIR	To cook a variety of food requiring the same cooking temperature on several shelves (maximum three) at the same time (e.g: fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd shelf to cook on one shelf only, the 1st and 4th to cook on two shelves, and the 1st, 3rd and 5th to cook on three shelves.
	CONVECTION BAKE	To cook meat, filled pies (cheesecake, strudel, fruit pies) and stuffed vegetables on one shelf only. This function uses intermittent and gentle ventilation, which prevents excessive drying of foods. It is advisable to use the 2nd level. The oven does not have to be preheated before cooking.

Functions description table

SPECIAL FUNCTIONS		
Function	**Function**	**Description of Function**
	DEFROST	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.
	KEEP WARM	For keeping just-cooked food (e.g. meat, fried food, flans) hot and crisp. Place food on the middle shelf. The function will not activate if the temperature in the oven is above 65°C.
	RISING	For optimal rising of sweet or savoury dough. To safeguard the quality of proving, the function will not activate if the temperature in the oven is above 40°C. Place the dough on the 2nd shelf. The oven does not have to be preheated.
	SLOW COOKING MEAT **SLOW COOKING FISH**	To gently cook meat (at 90°C) and fish (at 85°C). This function offers slow cooking which ensures the food remains tender and succulent. Thanks to the low temperature, the food does not brown on the outside and the end result is similar to steam cooking. For roast joints, brown in the pan first in order to seal in the meat's natural juices. Cooking times range from 2 hours for fish weighing 300g to 4-5 hours for fish weighing 3 kg; for meat, times range from 4 hours for 1Kg joints to 6-7 hour for 3 kg joints. For optimum results, do not open the oven door during cooking, as this results in heat dispersion; use the meat probe (if provided) or a standard oven thermometer.
	DRYING **Fruit** **Vegetables** **Mushrooms**	For drying fruit, vegetables and mushrooms. Use the accessory provided (or a fine-mesh grille) to prevent small pieces falling through as a result of reduction in volume and to allow air to circulate properly. Use the 3rd shelf to cook on one shelf only, the 1st and 4th shelves to cook on two shelves, the 1st, 3rd and 5th shelves to cook on three shelves and the 1st, 3rd, 4th and 5th to cook on four shelves. The oven does not have to be preheated.
	YOGHURT	For preparing homemade yoghurt. Use small china jars or aluminium foil baking cups. Cover with aluminium foil during cooking. Position the drip tray with the containers on the 1st shelf. The oven does not have to be preheated.
	TWELI-BASE	For recipes that require heat from below. This function is recommended for finishing or enhancing browning of the bottom of all sorts of dishes (savoury pies, pizzas, bread, sweet cakes, biscuits...etc) or for thickening foods with a very liquid consistency such as sauces. The function can also be used for actual cooking. It is recommended for cooking foods which do not need to be browned on top, like rice dishes, en cocotte dishes, stews and sauces. Use of the second shelf is recommended. The oven does not have to be preheated.
	AUTOMATIC CLEANING	To burn off spatters produced during cooking with an extremely high temperature cycle (approx. 500°). Two auto-cleaning cycles are available : a complete cycle (PYRO) and a shorter cycle (EXPRESS). The complete cycle is best used only in the case of very dirty ovens, while the shorter cycle should be used at regular intervals.
	FAVOURITES	To access the 10 favourite functions. For storing and using favourites, see the paragraph "FAVOURITES".

Cooking table

Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Leavened cakes		YES	2/3	160 - 180	30 - 90	Cake tin on wire shelf
		–	1-4	160 - 180	30 - 90	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
Filled pies (cheesecake, strudel, fruit pie)		–	2	160 - 200	35 - 90	drip tray/ baking tray or wire shelf + cake tin
		–	1-4	160 - 200	40 - 90	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
Biscuits/Tartlets		YES	3	170 - 180	20 - 45	Drip tray / baking tray
		–	1-4	150 - 170	20 - 45	Shelf 4: baking tray
						Shelf 1: drip tray
		–	1-3-5	150 - 170	20 - 45	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: baking tray
						Shelf 1: drip tray
Choux buns		–	3	180 - 200	30 - 40	Drip tray / baking tray
		–	1-4	180 - 190	35 - 45	Shelf 4: oven tray on wire shelf / baking tray
						Shelf 1: drip tray
		–	1-3-5	180 - 190	35 - 45	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: baking tray
						Shelf 1: drip tray
Meringues		–	3	90	110 - 150	Drip tray / baking tray
		–	1-4	90	140 - 160	Shelf 4: oven tray on wire shelf / baking tray
						Shelf 1: drip tray
		–	1-3-5	90	140 - 160	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: baking tray
						Shelf 1: drip tray
Bread / Pizza / Focaccia		YES	1/2	190 - 250	15 - 50	Drip tray / baking tray
		–	1-4	190 - 250	25 - 50	Shelf 4: oven tray on wire shelf / baking tray
						Shelf 1: drip tray / baking tray
		–	1-3-5	190 - 250	25 - 50	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: oven tray on wire shelf / baking tray
						Shelf 1: drip tray

Cooking table

Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Frozen pizza		–	3	250	10 - 20	Shelf 3: drip tray / baking tray or wire shelf
		–	1-4	230 - 250	10 - 25	Shelf 4: oven tray on wire shelf / baking tray
						Shelf 1: drip tray
Savoury pies (vegetable pie, quiche)		–	2/3	190 - 200	35 - 55	Pan on rack
		–	1-4	180 - 190	45 - 70	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
		–	1-3-5	180 - 190	45 - 70	Shelf 5: cake tin on wire shelf
						Shelf 3: cake tin on rack
						Shelf 1: drip tray / baking tray + cake tin
Vols-au-vent / Puff pastry crackers		–	3	190 - 200	20 - 30	Drip tray / baking tray
		–	1-4	180 - 190	20 - 40	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray / baking tray
		–	1-3-5	180 - 190	20 - 40	Shelf 5: oven tray on wire shelf
						Shelf 3: oven tray on wire shelf / baking tray
						Shelf 1: drip tray
Lasagne / Baked pasta / Cannelloni / Flans		–	3	190 - 200	45 - 55	Oven tray on wire shelf
Lamb / Veal / Beef / Pork 1 Kg		–	2	180 - 190	80 - 120	Drip tray or oven tray on wire shelf
Chicken / Rabbit / Duck 1 Kg		–	3	200 - 220	50 - 100	Drip tray or oven tray on wire shelf
Turkey / Goose 3 Kg		–	2	190 - 200	80 - 130	Drip tray or oven tray on wire shelf
Baked fish / en papillote (fillet, whole)		–	3	180 - 200	40 - 60	Drip tray or oven tray on wire shelf
Stuffed vegetables (tomatoes, courgettes, aubergines)		–	2	170 - 190	30 - 60	Oven tray on wire shelf
Toast		–	5	High	3 - 6	wire shelf
Fish fillets / steaks		–	4	Mid	20 - 30	Shelf 4: wire shelf (turn food halfway through cooking)
						Shelf 3: drip tray with water
Sausages / Kebabs / Spare ribs / Hamburgers		–	5	Mid-High	15 - 30	Shelf 5: wire tray (turn food halfway through cooking)
						Shelf 4: drip tray with water

Cooking table

Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Roast chicken 1-1.3 Kg		–	2	Mid	55 - 70	Shelf 2: wire shelf (turn food two thirds of the way through cooking if necessary) Shelf 1: drip tray with water
Roast Beef rare 1Kg		–	3	Mid	35 - 45	Oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Leg of lamb / Shanks		–	3	Mid	60 - 90	Drip tray or oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Roast potatoes		–	3	Mid	45 - 55	Drip-tray / baking tray (if necessary, turn food two thirds of the way through cooking)
Vegetable gratin		–	3	High	10 - 15	Oven tray on wire shelf
Lasagne & Meat		–	1-4	200	50 - 100*	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or oven tray on wire shelf
Meat & Potatoes		–	1-4	200	45 - 100*	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or oven tray on wire shelf
Fish & Vegetables		–	1-4	180	30 - 50*	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or oven tray on wire shelf
Full meal: Tart (Shelf 5) / Lasagne (Shelf 3) / Meat (Shelf 1)		–	1-3-5	190	40 - 120*	Shelf 5: oven tray on wire shelf Shelf 3: oven tray on wire shelf Shelf 1: drip tray or oven tray on wire shelf
Sausages / Kebabs / Spare ribs / Hamburgers		–	3-5	Mid-High	30 - 45	Shelf 5: wire shelf (switch levels once browned to your satisfaction) Shelf 3: wire shelf (switch levels once browned to your satisfaction) Shelf 1: drip tray with water

* Cooking time is merely for guidance, and refers to the entire cooking cycle. Remove food at different times, according to personal preference.

Table of Tested Recipes

(in compliance with IEC 50304/60350:2009-03 and DIN 3360-12:07:07)

Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories and notes
IEC 60350:2009-03 § 8.4.1						
Shortbread		YES	3	170	15 - 30	Drip tray / baking tray
		–	1-4	150	30 - 45	Shelf 4: baking tray Shelf 1: drip tray
IEC 60350:2009-03 § 8.4.2						
Small cakes		YES	3	170	25 - 35	Drip tray / baking tray
		–	1-4	160	30 - 40	Shelf 4: baking tray Shelf 1: drip tray
		–	1-3-5	160	35 - 45	Shelf 5: oven tray on wire shelf / baking tray Shelf 3: baking tray Shelf 1: drip tray
IEC 60350:2009-03 § 8.5.1						
Fatless sponge cake		YES	2	170	30 - 40	Cake tin on wire shelf
IEC 60350:2009-03 § 8.5.2						
2 Apples pies		–	2/3	185	70 - 90	Cake tin on wire shelf
		–	1-4	175	75 - 95	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
IEC 60350:2009-03 § 9.1.1						
Toast**		–	5	High	3 - 6	wire shelf
IEC 60350:2009-03 § 9.2.1						
Burgers**		–	5	High	18 - 30	Shelf 5: wire tray (turn food halfway through cooking) Shelf 4: drip tray with water
DIN 3360-12:07 § 6.5.2.3						
Apple cake, yeast tray cake, Gedeckter apfelkuchen		–	3	180	35 - 45	Drip tray / baking tray
		–	1-4	160	55 - 65	Shelf 4: baking tray Shelf 1: drip tray
DIN 3360-12:07 § 6.6						
Pork Roast		–	2	190	150 - 170	Shelf 2: drip-tray
DIN 3360-12:07 annex C						
(Flat cake)		YES	3	170	40 - 50	Drip tray / baking tray
		–	1-4	160	45 - 55	Shelf 4: baking tray Shelf 1: drip tray

Table of Tested Recipes

The cooking table advises the ideal function and cooking temperature to ensure the best results with all recipes. If you wish to cook on one shelf only using the convection bake function, place food on the third shelf and select the temperature recommended for the "FORCED AIR" function when cooking on more than one shelf.

The indications given in the table are intended without the use of the sliding runners. Conduct tests without the sliding runners.

** When grilling food, leave a space of 3-4 cm at the front to facilitate removal from the oven

Energy efficiency class (in accordance with EN50304)
Use the relevant table to conduct tests

Energy consumption and preheating time
Select the function and carry out the test with only the " Preheating" option activated. ("Preheating yes")

Control accuracy test
Select the function and carry out the test with only the "Preheating" option deactivated.
(when preheating is selected, the oven intentionally creates a fluctuating temperature profile)

Recommended use and tips

How to read the cooking table:
The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values. Use the accessories supplied and preferably dark coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

Cooking different foods at the same time
Using the "FORCED AIR" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

Desserts
- Cook delicate desserts with the conventional function on one shelf only. Use dark coloured metal cake tins and always position them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.
- To check whether a raising cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the cake "sinks" during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the "CONVECTION BAKE" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

Recommended use and tips

Meat

- Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour.
  Take great care, as this procedure generates very hot steam. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking, taking care to avoid the steam when opening the oven door.
  To collect the cooking juices it is advisable to place a drip-tray with half a litre of water directly under the grill on which the food is placed. Top-up when necessary.

Tips for dishes cooked using the traditional functions

Recipe	Shelf (from bottom)	Recommended cooking temperature (°C)	Recommended end temperature for meat probe (°C)
Roast beef rare	2/3	200 - 220	48
Roast beef medium	2/3	170 - 190	60
Roast beef well done	2/3	170 - 190	68
Roast turkey	1/2	150 - 170	75
Roast chicken	2/3	200 - 210	83
Roast pork	2/3	170 - 190	75
Roast veal	2/3	160 - 180	68

Rotisserie (only in some models)

Use this accessory to roast large pieces of meat and poultry. Fit the cradle on the second shelf level. Place the meat on the rotisserie rod, tying it with kitchen string in the case of poultry, then secure both ends of the meat with the two purpose-designed forks, ensuring the meat is secure on the rod. Insert the rod in the aperture on the front wall of the oven and rest it on the support. To prevent smoke and to collect cooking juices, it is advisable to place the drip-tray with at least half a litre of water on the first shelf. The rod has a plastic handle which must be removed before starting cooking, and which can be used at the end of cooking to avoid burns when taking the food out of the oven.

Pizza

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

Rising function (present only in specific models)

It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C). Proving time for a 1 Kg batch of pizza dough is around one hour.

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